



MENU DE NAVIDAD RESERVA

£25.90^{PP}

Priced per person and shared between two, our Menu de Navidad Reserva offers a selection of vegetables, meat and fish served over three courses

•

PLATO COMBINADO ESPAÑOL

A mixed platter of Spanish treats made up of tortilla, tostada di Sobrassada, ensalada Andaluca, Seranno ham & Manchego cheese all served with a basket of bread and olives



POLLO REBOZADO CON MIEL

Chicken fillet in a crisp batter coated with Spanish honey & grain mustard

PATATAS GRATINADAS (gf)

Layers of sliced potato baked with garlic cream and mozzarella cheese

QUESO DE CABRA AL HORNO (gf)

Grilled goats' cheese topped with an orange and chilli marmalade

SOLOMILLO CON SETAS (gf)

Strips of marinated beef fillet pan fried with mushrooms, garlic, paprika and cream

TAJINE DE CORDERO (gf)

Tagine of lamb shoulder, slow-cooked with paprika, cumin, cinnamon, honey, sultanas and apricots

GAMBAS PIL PIL (gf)

Hot roast peeled prawns with olive oil, fresh chillies & garlic



BAGATELA ANDALUZ

A delicious trifle with a twist made with raspberries, Amaretti biscuits & sugared almonds

PASTEL DE QUESO

Our home-made praline cheesecake served with a salted caramel and honeycomb tuille

TARTA DE CHOCOLATE

A rich chocolate tart served with mascarpone cream and crystallised orange zest